



€21,50 per person

The following dishes are served at the table, from 35 persons we prepare a buffet

Mixed salad, fresh bread rolls, crispy roasted back of pork, roast of pickled pork neck, crispy pork belly with cumin, white bread dumplings, fried minced meat loafs, fried chicken escalope, fried pickled pork escalope, potato-cheese gratin, pumpkin gnocchi au gratin, fried vegetables with sauce tartar, mustard and fresh grated horse radish

1/4 white wine, redwine or apple juice and additional water with and without gaz

Package 2

€26,50 per person

The following dishes are served at the table, from 35 persons we prepare a buffet

Mixed salad, fresh bread rolls, crispy roasted back of pork, roast of pickled pork neck, crispy pork belly with cumin, white bread dumplings, fried minced meat loafs, fried chicken escalope, fried pickled pork escalope, potato-cheese gratin, pumpkin gnocchi au gratin, small greave dumplings served on Sauerkraut, fried vegetables with sauce tartar, mustard and fresh grated horse radish

apple strudel

1/4 white wine, redwine or apple juice and additional water with and without gaz





€42,50 per person

At first we serve an aperitif and dark bread with spicy liptauer spread, pumpkin seed & emmentaler-cheese-spread, herb spread and spread of roasted greaves

buffet:

Rich salad buffet, crispy roasted back of pork, roast of pickled pork neck, crispy pork belly with cumin, white bread dumplings, fried chicken escalope and chicken legs, chicken wings, fried minced meat dumplings and fried pickled pork escallops, grilled vegetable on a skewer with herb dip and boiled rice, roasted potatoes, small greave dumplings served on Sauerkraut, fried vegetable with sauce tartar, potato-cheese gratin, fresh bread rolls, mustard and fresh grated horse radish

Apple strudel with whipped cream, curd cheese strudel with bourbon-vanilla-sauce, poppy seed cake, sacher slice, seasonal mousse

Assorted cheese with grapes and nuts

Beverage package white wine, redwine or apple juice and additional water with and without gaz for three hours.





€ 59,00 per person

At first we serve an aperitif and dark bread with spicy liptauer spread, pumpkin seed & emmentaler-cheese-spread, herb spread and spread of roasted greaves

Buffet:

rich salad buffet, crispy roasted back of pork, roast of pickled pork neck, crispy pork belly with cumin, white bread dumplings, fried chicken escalope and chicken legs, chicken wings, fried minced meat dumplings and fried pickled pork escallops, grilled vegetable on a skewer with herb dip and boiled rice, roasted potatoes, small greave dumplings served on Sauerkraut, fried vegetable with sauce tartar, potato-cheese gratin, fresh bread rolls, mustard and fresh grated horse radish

apple strudel with whipped cream, curd cheese strudel with bourbon-vanilla-sauce, poppy seed cake, sacher slice, seasonal mousse

assorted cheese with grapes and nuts

additional served seasonal delicacies

January-March: filet of salmon trout with creamy lemon-lentils

boiled ox cheek with green beans and baked semolina dumplings

nougat dumplings with port wine plums

April – June: asparagus-salmon-strudel with crème fraiche and small tomatoes

stuffed chicken breast with green asparagus and truffle

strawberry dumplings and panna cotta with honey and butter milk

<u>July – September</u>: chanterelle goulash with white bread dumplings

filet of lake neusidl pike perch on mushroom "Gröstl" apricot tarte with vanilla-yoghurt and pistachios

October-December: pumpkin-sheep-cannelloni with leaf spinach and figs

roasted bread of duck with red cabbage, glazed chestnuts and dumplings

gingerbread crumble with spicy pears and dried raspberries

Beverage package white wine, redwine or apple juice and additional water with and without gaz for three hours.

Typical Viennese Music